

# MATERIALS NEEDED

- 2 sets of 3-by-5inch cards. Sets are designated by common color.
- 2 labeled containers (large brown bags will work fine)
- Pencils

# TIME NEEDED FOR LESSON

About 35-40 minutes.





# **Cost Analysis**

# **Learner Objectives:**

The 4-H member will:

- Learn to figure cost analysis.
- Learn how to determine cost of amount of ingredient used.
- Learn how to figure total cost of dish.
- Learn how to figure cost per serving.

### **Educational Lesson:**

#### What is cost analysis?

Cost analysis helps us compare price based on the unit versus the whole item. This means that cost analysis helps us understand how much a serving or single item costs instead of the whole ingredient.

#### Why is cost analysis used?

Cost analysis is used to determine the cost of each portion of the meal that you are cooking. It also helps you determine total cost of dish and cost per serving. This is important so that you won't buy too many ingredients and let them go to waste. Cost analysis can also help you save money if you do it correctly.

#### How to do cost analysis

Cost analysis is simple. All you have to do is divide the total cost of the item by the number contained in the package. The nutritious facts label will display the number of serving in the package. Once you are done doing this, you know how much each item cost.

#### Examples of cost analysis: Formula (total cost divided by the # in the package)

#### Eggs:

A carton of eggs costs \$2.19. There are 12 eggs in each carton.

To figure out the cost per egg, divide 2.19 by 12.

2.19/12 = .1825

The cost would be 18 cents per egg.

If the recipe you are using calls for 3 eggs, then you multiply .18 by 3.

 $3 \times .18 = .54$ 

The total cost of the three eggs to make your recipe is 54 cents.

#### **Bread:**

A loaf of bread costs \$1.49.

There are 22 slices in each loaf. Use the formula.

1.49/22 = .07 per slice

If you used 6 slices of bread, then you multiply .07 X 6 = .42 cents

The total cost of the 6 slices of bread would cost you 42 cents.

# **Activity: Educational Relay**

Preparation: Prepare a set of cards for each team (two teams with 15 to 20 cards each). Each set of cards should be the same, but there must be a mark that distinguishes the different teams, or two different colored index cards can be used. Each of the cards will have a different problem of cost analysis on it. Containers can be made for each team to place their cards into once they are done solving the problem (large brown bags work fine), or teams can just create a stack of completed cards.

#### Rules:

- 1. Divide youth into two (2) teams are selected, and clear the room to allow running a relay.
- 2. Each student must start behind a line, pick up a card, talk to their team and solve the cost analysis problem together. Use the pencil that is provided, write down their answer on the card, and then run to place it in the container/bag.
- 3. They must return to tag the next person in line, and repeat step 2 until all cards are used.
- 4. The winning team (first to deposit all of their cards in the containers) receives 5 points for best speed; the second team will receive 3 points.
- 5. The instructor will go to the containers and remove the cards, checking with the groups for correct answers. This can be also be done by using an "honest system" and having each team indicate whether they figured the cost analysis correctly and keeping track of their points. The instructor should talk through each problem with the youth. Each correct answer is worth one (1) point.
- 6. The team with the highest point total wins.

\*\*\*Examples of questions to write on index cards are on the following pages.

# **Reflection:**

- Why is cost analysis used?
- If you have to use 3 slices of cheese for a recipe, how much are you spending on cheese for your recipe?
- Explain what cost analysis is in your own words.

### References

- Gilbert, G. G., Sawyer, R. G., & McNeill, B. (2011). Methods of instruction/intervention. Health Education: Creating Strategies for School and Community Health (3rd Ed) (pp. 127-128). Sudbury, Mass: Jones and Bartlett Publishers. Adapted by Abby Melendez (2015).
- McVety. (2009). Determining portion costs and selling prices (pp. 91-92). Kendall Hunt Publishing. Adapted by Abby Melendez (2015).

# Examples of cards:

#### Ex. 1

If the cost of Ritz crackers is \$3.27, what is the cost per serving?





#### Ex.2

If the cost of Domino sugar is \$2.49, what is the cost per serving?

#### 100% Whole Wheat Bread **Nutrition Facts** Serving Size 1 slice(28g) Servings Per Container 20 Amount Per Serving 70 Calories from Fat Calories % Daily Value Total Fat 1g 1% Saturated Fat 0% 0g Trans Fat 0g 0% Cholesterol 0mg 0% Sodium 135mg 4% Total Carbohydrate 13g 2% Dietary Fiber 2g 7% Sugars 2g Protein 3g Vitamin A 0% Calcium 6% Vitamin C 0% Iron 4% Niacin 20% Vitamin E 10% Thiamin 6% Riboflavin 2% Folic Acid 4% \*Percent Daily Values are based on a 2,000 calorie diet. Your Daily Values may be higher or lower depending on your calorie needs. 2500 Calories 2000 Total Fat Less than 65g 80g Sat Fat Less than 20g 25g Cholesterol Less than 300mg 300mg Sodium Less than 2,400m 2400mg Total Carbohydrate 300g 375g Dietary Fiber 25a 30a

Ex. 3

If the cost of Nature's Own Bread is \$2.89, what is the cost per serving?

# Nutrition Facts

Serving Size 1 egg (50g) Servings per Container 1

Servings per Container 12		
Amount Per Serving	<u> </u>	
Calories 70	Calories from	m Fat 45
	% Dai	ily Value*
Total Fat 5g		8%
Saturated Fat	1.5g	8%
Trans Fat 0g		
Cholesterol 1	85mg	62%
Sodium 70mg		3%
		2%
Total Carbohy	ydrate 0g	0%
Protein 6g		12%
Vitamin A 6%	<ul> <li>Vitamin (</li> </ul>	0%
Calcium 2%	<ul> <li>Iron 4%</li> </ul>	
Vitamin D 10%	• Thiamin	0%
Riboflavin 15%	<ul> <li>Vitamin I</li> </ul>	36 4%
Folate 6%	<ul> <li>Vitamin I</li> </ul>	312 8%
Phosphorus 10%	<ul> <li>Zinc 4%</li> </ul>	
Not a significant source of dietary fiber and sugars.		
* Percent Daily Values calorie diet. Your daily lower depending on y	values may be	higher or
Calories	2,000	2,500

Total Fat

Sodium

Protein

Sat fat

Cholesterol

Potassium Total Carbohydrate

Dietary Fiber

Less than

Less than

Less than

Less than

Calories per gram: Fat 9 • Carbohydrate 4 • Protein 4

65q

20g

300mg

300g

25g

50g

2,400mg

3,500mg

80g

25g

300mg

375g

30g

65g

2,400mg

3,500mg

#### Ex. 4

If the cost of a carton of eggs is \$2.49, what is the cost per serving?



Ex. 5

If the cost of frozen broccoli is \$1.47, what is the cost per serving?



#### Ex. 6

If the cost of Barilla Tri-Color Rotini is \$1.69, what is the cost per serving?



If the cost of ranch dressing \$2.78, what is the cost per serving?

INGREDIENTS: WATER, VEGETABLE OIL (SOYBEAN AND/OR CANOLA), MALTODEXTRIN, BUTTERMILK SUGAR, SALT, LESS THAN 2% OF: SPICES, DRIED GARLIC, DRIED ONION, NATURAL FLAVORS (SOY) EGG YOLK, MODIFIED FOOD STARCH, PHOSPHORIC ACID, VINEGAR, ARTIFICIAL FLAVOR, DISODIUM PHOSPHATE, XANTHAN GUM, MONOSODIUM GLUTAMATE, ARTIFICIAL COLOR, DISODIUM INOSINATE DISODIUM GUANYLATE, SORBIC ACID AND CALCIUM DISODIUM EDTA AS PRESERVATIVES.

CONTAINS: MILK, SOY, EGG.

GLUTEN-FREE.

## Nutrition **Facts**

Serv. Size 2 Tbsp (30mL) Servings about 35 Calories 80

Calories from fat 70

\* Percent Daily Values (DV) are based on a 2,000 calorie diet.

Amount/Serving	% DV*	Amount/Serving 9	6 DV
Total Fat 7g	10%	Total Carb. 3g	1%
Sat.Fat 1g	5%	Fiber Og	0%
Trans Fat 0	g	Sugars 2g	
Cholest. 5mg	1%	Protein 1g	
Sodium 260mg	11%		
Vitamin A 0%	•	Vitamin C	0%
Calcium 2%	•	Iron	0%

# Size 1 oz. (28g/About 32 chips) Per Container About 11 Amount Per Serving Calories from Fat 90 aieries 160 % Daily Value\* Total Fat 10g 15% Saturated Fat 1.5a Trans Fat 0g Polyunsaturated Fat 6g Monounsaturated Fat 2.5g Cholesterol 0mg Sodium 160mg **Total Carbohydrate 169** Dietary Fiber 1g 5% Sugars 0g **Protein 2g** Vitamin C 0% Vitamin A 0% Calcium 2%

#### Ex. 8

Ex. 7

If the cost of a bag of Fritos Original Corn Chips is \$3.98, what is the cost per serving?

Nutrition F Serving Size: 4 oz. (112g) Servings Per Container: 4	acts
Amount Per Serving	
	rom Fat 70
% D	aily Value*
Total Fat 8g	12%
Saturated Fat 3.5g	18%
Trans Fat 0.5g	
Cholesterol 70mg	23%
Sodium 75mg	3%
Total Carbohydrate	)g 0%
Protein 23g	
luna 450/	
Iron 15%	
Not a significant source of dietary vitamin A, vitamin C and calcium.	fiber, sugars,
*Percent Daily Values are based on a 2.	000 calorie diet.

#### Ex. 9

If the cost of a 1 pound package of ground beef is \$5.47, what is the cost per serving?

# **Nutrition Facts**

Serving Size 1 cup (249g) Servings Per Container 8

Amount Per Serving			
Calories 210	Calc	ories from	Fat 80
		% Dail	y Value*
Total Fat 8g			13%
Saturated Fat	5g		26%
Trans Fat 0g			
Cholesterol 30n	ng		10%
Sodium 200mg			9%
Total Carbohyd	rate 2	27g	9%
Dietary Fiber	1g		5%
Sugars 25g			
Protein 9g			
Vitamin A 6%	• \	Vitamin C	0%
Calcium 30%	•	lron 6%	
Vitamin D 30%			
*Percent Daily Values	are bas	sed on a 2,00	00 calorie

diet.

#### Ex. 10

If the cost of a half gallon of chocolate milk is \$1.92, what is the cost per serving?

#### **CHICKEN NOODLE SOUP Nutrition Facts** Serving Size 1 cup (240g) Servings Per Container about 2 **Amount Per Serving** Calories 90 Calories from Fat 15 % Daily Value\* Total Fat 1.5g Saturated Fat 0g 0% Trans Fat 0g Cholesterol 5mg Sodium 760mg 32% Total Carbohydrate 14g 5% Dietary Fiber 2g 8% Sugars 0g Protein 4g Vitamin A 30% • Vitamin C Calcium 25% • Iron 25% Vitamin D 20% • Thiamin 20% Riboflavin 20% • Niacin 20% Folic Acid 20% \*Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs.

#### Ex. 11

If the cost of a can of chicken noodle soup is \$1.58, what is the cost per serving?

### **Nutrition Facts** Serving Size 1 bar (40g) Servings Per Container 5 Amount Per Serving Calories from Fat 30 Calories 140 % Daily Value\* Total Fat 3g 5% Saturated Fat 0.5g 4% Trans Fat 0g 0% Cholesterol 0mg Sodium 95mg 4% Total Carbohydrate 30g 10% Dietary Fiber 9g 35% Sugars 10g Protein 2g Calcium 10% Iron 2% Not a significant source of vitamin A and vitamin C. \* Percent Daily Values are based on a 2,000 calorie diet.

#### Ex. 12

If the cost of a box of Fiber One granola bars is \$2.50, what is the cost per serving?

# Spaghetti Sauce - No Salt, Organic

12/25 oz

#### **Nutrition Facts** Serving Size 1/2 cup (120g) About 6

Servings Per Container **Amount Per Serving** 

Calories 70	Calories fro	m fat 25
	% Dail	y Value*
Total Fat 2.5	g	4%
Saturated F	at 0g	0%
Trans Fat 0	g	
Cholesterol	0mg	0%
Sodium 10m	g	0%

Potassium 330mg 9% **Total Carbohydrate** 9g 3% Dietary Fiber 5g 20%

Sugars 4g Protein 2g

Vitamin A 20% Vitamin C 20% Calcium 4% Iron 10%

4%

Thiamin (B1) 8% • Riboflavin (B2) 6% Niacin (B3) 8% Folate 2% Phosphorus 4% Magnesium 8%

\*Percent Daily Values are based on a 2,000 calorie diet.

#### Ex. 13

If the cost of a jar of spaghetti sauce is \$3.93, what is the cost per serving?



# **Nutrition Facts**

Serving Size 8 fl. oz. (240 mL) Servings Per Container 7

### **Amount Per Serving**

Calories 110 Calories from Fat 0

% Daily Value\*

Total Fat 0g

0%

Sodium 0mg

0%

Potassium 450mg

13%

Total Carbohydrate 26g

9%

Sugars 22g

### Protein 2a

Calcium 2% • Iron 0% • Vitamin C 120%

Niacin 4% • Thiamine 10%

Vitamin B6 6% • Folate 15%

Not a significant source of calories from fat, trans fat, saturated fat, cholesterol, dietary fiber, vitamin A and iron. Percent Daily Values are based on a 2,000 calorie diet.

Ingredients: Organic orange juice

#### Ex. 14

If the cost of a carton of orange juice is \$3.38, what is the cost per serving?

# **Nutrition Facts**

Serving Size 1/2 Cup (55g) Servings Per Container About 8

Amount Per Serving	
Calories 240 Calories from Fat 60	
	% Daily Value*
Total Fat 6g	9%
Saturated Fat 1g	5%
Trans Fat 0g	

 Cholesterol 0mg
 0%

 Sodium 150mg
 6%

 Total Carbohydrate 40g
 13%

 Dietary Fiber 6g
 24%

 Sugars 10g

Vitamin A 0% • Vitamin C 0%

12%

Protein 6g

Calcium 2% Iron 100%

\*Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher

or lower depending on your calorie needs:			
	Calories:	2,000	2,500
Total Fat	Less than	65g	80g
Sat. Fat	Less than	20g	25g
Cholesterol	Less than	300mg	300mg
Sodium	Less than	2,400mg	2,400mg
Total Carboh	nydrate	300g	375g
Dietary Fil	per	25g	30g
Protein		50g	65g

#### Ex. 15

If the cost of a box of cereal is \$3.22, what is the cost per serving?



Ex. 16

If the cost of a rotisserie chicken is \$6.99, what is the cost per serving?



If the cost of a package of Oreo's is \$2.98, what is the cost per serving?

# **Nutrition Facts**

Serving Size 1/2 cup (101g) Servings Per Container 4

Calories 260 Calories	from Fat 130
	% Daily Value*
Total Fat 15g	23%
Saturated Fat 9g	44%
Trans Fat 0g	
Cholesterol 60mg	20%
Sodium 80mg	3%
Total Carbohydrate 28g	9%
Dietary Fiber 1g	3%
Sugars 23g	
Protein 4g	
Vitamin A 10% • Vitar	min C 0%

\*Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs:

Calcium 15%

Iron 4%

#### Ex. 18

If the cost of a pint carton of Ben & Jerry's ice cream is \$3.97, what is the cost per serving?





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#### Ex. 19

If the cost of Gold Medal's All Purpose Flour is \$2.46, what is the cost per serving?



#### Ex. 20

3701061800

If the cost of blueberry PopTarts is \$1.98, what is the cost per serving?

# **Answers for examples**

- 1. \$0.12
- 2. \$0.02
- 3. \$0.14
- 4. \$0.20
- 5. \$0.07
- 6. \$0.28
- 7. \$0.08
- 8. \$0.36
- 9. \$1.37
- 10.\$0.24
- 11.\$0.79
- 12.\$0.50
- 13.\$0.66
- 14.\$0.48
- 15.\$0.40
- 16.\$0.87
- 17.\$0.30
- 18.\$0.99
- 19.\$0.03
- 20.\$0.25